Mr. G's

GOURMET RESTAURANT & LOUNGE

Montgomery, Alabama

OYSTERS ON HALF SHELL

3.95 DOZ

2.50 ½ DOZ

❖ APPETIZ ALADS ❖

JUMBO SHRIMP COCKTA

OYSTERS ON THE HALF S
in season

SHRIMP ARNAUD

OYSTER COCKTAIL 2.25

FRENCH ONION SOUP, CUP .50

FRUIT CUP .75

CHILLED JUICES .30

FRIED CRAB CLAWS 4.50

HOMEMADE CRAB GUMBO, CUP .75

HOMEMADE CRAB GUMBO, BOWL 1.25

BOWL
ossed greens topped with turkey, ham, cheese, and hard boiled egg, cold and butter, choice of dressing 2.75

GREEK SALAD
with feta cheese, ripe olives, greek peppers, hard boiled eggs, quartered tomato, onion rings, olive oil, wine vinegar, crackers and butter 2.50

CHEF'S SALAD
crisp salad greens with anchovies and italian dressing or choice of dressing, crackers .85

❖ SEAFOODS ❖

RED SNAPPER STEAK
broiled or fried, lemon butter sauce 6.95

SNAPPER PONCHATRAIN
broiled with crabmeat and Hollandaise sauce 7.50

TROUT AMANDINE, FRIED
with toasted almonds and drawn butter 6.95

PRIME SOFT SHELL CRABS,
fried or saute with tartar sauce 5.50

MR. G'S SEAFOOD PLATTER
oysters, scallops, trout, shrimp, deviled crab, fried or broiled 5.95

FRIED JUMBO SHRIMP
with cocktail sauce 5.75

FRIED SELECT OYSTERS, Doz.
with cocktail sauce 4.75

SHAD ROE, WITH CRISP BACON
served with hash brown potatoes 6.95

WHOLE FRESH FLOUNDER, BROILED
with lemon butter sauce 4.75

FRESH STUFFED FLOUNDER, BROILED
with lemon butter sauce 5.25

AFRICAN LOBSTER TAILS, BROILED
with drawn butter 9.75

JUMBO FROG LEGS, FRIED
with tartar sauce 4.95

FRESH POMPANO, BROILED
with lemon butter sauce 6.95

BONED RAINBOW TROUT, BROILED
with tartar sauce 4.95

WHOLE FLORIDA LOBSTER
stuffed with crab meat, drawn butter 7.95

LUMP CRAB MEAT AU GRATIN
en casserole 5.75

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter

❖ SANDWICHES AND OMELETTES ❖

OPEN FACE ROAST BEEF SANDWICH
lettuce and tomato 2.50

OPEN FACE HOT TURKEY SANDWICH
lettuce and tomato 2.50

DELUXE CLUB SANDWICH 2.50

CHEDDAR CHEESE OMELETTE 2.95

GREEK CHEESE OMELETTE 2.95

HAM OMELETTE 2.95

SPANISH OMELETTE 2.50

"REUBEN" SANDWICH
wafer-thin slices of choice corned beef, swiss cheese, sauerkraut, grilled on rye bread, french fried potatoes 2.25

french fried potatoes served with above dishes

call us for outside catering services

CUT APART
AD-KLIP
YOGG & CO., INC.
MILLBURN, N. J.
07041

❖ APPETIZERS ❖

JUMBO SHRIMP COCKTAIL	2.50
OYSTERS ON THE HALF SHELL, DOZEN *in season*	3.95
SHRIMP ARNAUD	2.95
OYSTER COCKTAIL	2.25
FRENCH ONION SOUP, CUP	.50
FRUIT CUP	.75
CHILLED JUICES	.30
FRIED CRAB CLAWS	4.50
HOMEMADE CRAB GUMBO, CUP	.75
HOMEMADE CRAB GUMBO, BOWL	1.25

❖ SALADS ❖

SPECIAL SALAD BOWL
combination of tossed greens topped with julienne of white turkey, ham, cheese, quartered tomato and hard boiled egg, cold shrimp, crackers and butter, choice of dressing 2.75

GREEK SALAD
with feta cheese, ripe olives, greek peppers, hard boiled eggs, quartered tomato, onion rings, olive oil, wine vinegar, crackers and butter 2.50

CHEF'S SALAD
crisp salad greens with anchovies and italian dressing or choice of dressing, crackers .85

❖ SEAFOODS ❖

RED SNAPPER STEAK *broiled or fried, lemon butter sauce*	6.95
SNAPPER PONCHATRAIN *broiled with crabmeat and Hollandaise sauce*	7.50
TROUT AMANDINE, FRIED *with toasted almonds and drawn butter*	6.95
PRIME SOFT SHELL CRABS, *fried or saute with tartar sauce*	5.50
MR. G'S SEAFOOD PLATTER *oysters, scallops, trout, shrimp, deviled crab, fried or broiled*	5.95
FRIED JUMBO SHRIMP *with cocktail sauce*	5.75
FRIED SELECT OYSTERS, Doz. *with cocktail sauce*	4.75
SHAD ROE, WITH CRISP BACON *served with hash brown potatoes*	6.95
WHOLE FRESH FLOUNDER, BROILED *with lemon butter sauce*	4.75
FRESH STUFFED FLOUNDER, BROILED *with lemon butter sauce*	5.25
AFRICAN LOBSTER TAILS, BROILED *with drawn butter*	9.75
JUMBO FROG LEGS, FRIED *with tartar sauce*	4.95
FRESH POMPANO, BROILED *with lemon butter sauce*	6.95
BONED RAINBOW TROUT, BROILED *with tartar sauce*	4.95
WHOLE FLORIDA LOBSTER *stuffed with crab meat, drawn butter*	7.95
LUMP CRAB MEAT AU GRATIN *en casserole*	5.75

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter

❖ SANDWICHES AND OMELETTES ❖

OPEN FACE ROAST BEEF SANDWICH *lettuce and tomato*	2.50
OPEN FACE HOT TURKEY SANDWICH *lettuce and tomato*	2.50
DELUXE CLUB SANDWICH	2.50
CHEDDAR CHEESE OMELETTE	2.95
GREEK CHEESE OMELETTE	2.95
HAM OMELETTE	2.95
SPANISH OMELETTE	2.50
"REUBEN" SANDWICH *wafer-thin slices of choice corned beef, swiss cheese, sauerkraut, grilled on rye bread, french fried potatoes*	2.25

french fried potatoes served with above dishes

call us for outside catering services

Idaho Rainbow Trout
4.25
from sparkling spring-fed waters
Green Salad — Baked Potato

❖ ...RTH ❖

FILET MIGNON
bacon wrapped

STEAK *16 oz.* 7.50

6.25

BEEF TENDERLOIN A LA GOURMET 6.75

CHATEAUBRIAND - *for two*
with our exotic sauce with mushrooms 17.45

NEW YORK CUT SIRLOIN STRIP 7.95

TOP SIRLOIN STEAK 6.50

BEEF KABOB
choice beef cuts, broiled en skewer with green pepper, onion wedge garni 6.25

SHRIMP KABOB
jumbo shrimp broiled en skewer with green pepper and onion, served with drawn butter and lemon sauce 5.95

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter

ROAST PRIME RIB OF BEEF AU JUS

served with tossed green salad or head lettuce, baked or french fried potatoes, rolls and butter, a beautiful cut of beef! 7.75

Extra cut 8.95

❖ FOR YOUR GOURMET DINING

BEEF WELLINGTON FOR TWO
tenderloin of beef prepared in a golden pastry crust with gourmet seasoning, served with potato or green vegetable 18.45

BELMONT SEAFOOD CASSEROLE
with lump crab meat, shrimp, and hearts of artichokes, prepared in sherry cheese sauce, with a touch of chili sauce served with potato or green vegetable 4.75

BEEF EN BURGUNDY
tenderloin of beef tid bits simmered with mushrooms and burgundy sauce, served on a bed of noodles or rice 5.25

BREAST OF CHICKEN A LA KIEV
boneless whole breast of chicken stuffed with mushrooms, butter, and served with kiev sauce on rice 4.95

SHRIMP ATHENEAN
fresh gulf shrimp seasoned with herbs and spices, broiled, served with rice 6.10

above entrees served with crisp green salad

REEF AND BEEF!!

broiled lobster tail and filet mignon with crisp green salad, potato or green vegetable 9.25

❖ FEATURED ENTREES ❖

VEAL CUTLETS, BREADED
with tomato sauce 4.50

CALVES LIVER, BROILED WITH CRISP BACON 4.25

CHOPPED SIRLOIN STEAK
with Bordelaise sauce 3.75

ONE-HALF CHICKEN, BROILED OR FRIED 3.75

BROILED CHICKEN LIVERS 3.75

above entrees served with potato, or green vegetable, crisp green salad, rolls and butter.

❖ DESSERTS ❖

CHEESE CAKE .80

HOMEMADE FRIED APPLE OR CHERRY PIE *with hard sauce* .55

ICE CREAMS AND SHERBETS .45

OUR OWN FRESH STRAWBERRY PIE
with whip topping .75

CREME DE MENTHE PARFAIT .90

❖ BEVERAGES ❖

COFFEE	.35	SWEET MILK	.35
SANKA	.35	BUTTERMILK	.35
COCA COLA	.30	GINGER ALE	.30

corkage .75 per person

. . . private dining rooms available.

❖ FROM OUR FLAMING HEARTH ❖

FILET MIGNON
bacon wrapped 6.75

BEEF TENDERLOIN A LA GOURMET 6.75

CHATEAUBRIAND - *for two*
with our exotic sauce with mushrooms 17.45

NEW YORK CUT SIRLOIN STRIP 7.95

TOP SIRLOIN STEAK 6.50

CHOICE T BONE STEAK *16 oz.* 7.50

K. C. SIRLOIN 6.25

BEEF KABOB
choice beef cuts, broiled en skewer with green pepper, onion wedge garni 6.25

SHRIMP KABOB
jumbo shrimp broiled en skewer with green pepper and onion, served with drawn butter and lemon sauce 5.95

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COCA COLA	.30	GINGER ALE	.30

corkage .75 *per person*

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